

Año Nuevo

en SENSO

Menú

AMUSE BOUCHE

Pulpo & Abalón

Tarta finalizada con confitura de tomate y albahaca
Moët & Chandon Brut Imperial, Champagne, Francia

Langosta

Medallón y ensalada de langosta con panna cotta de coliflor y vainilla
y puré de zapallo
Haras de Pirque, Albaclara, Sauvignon Blanc, Valle de San Antonio, Chile

Setas

Agnolotti de setas y trufa, salsa cacciatore y guanciaie crocante
Montes, Outer Limits CGM, Red Blend, Valle de Colchagua, Apalta, Chile

Pato

Poupiette de magret de pato, foie, manzanas caramelizadas, salsa
pinot noir, pancetta y trufa fresca
Almaviva, EPU, Red Blend, Valle del Maipo, Chile

Mascarpone

Sabayón de mascarpone, compota de guinda ácida, financier de naranja
y crocante de chocolate caramelia
Moët & Chandon Brut Imperial, Champagne, Francia



MANDARIN ORIENTAL
SANTIAGO

New Year

at SENSO

Menu

AMUSE BOUCHE

Octopus & Abalone

Tart finished with tomato and basil jam

Moët & Chandon Brut Imperial, Champagne, France

Lobster

Lobster medallion and salad with cauliflower and vanilla panna cotta
and pumpkin purée

Haras de Pirque, Albaclara, Sauvignon Blanc, San Antonio Valley, Chile

Mushrooms

Mushroom and truffle agnolotti, cacciatore sauce and crispy guanciale
Montes, Outer Limits CGM, Red Blend, Colchagua Valley, Apalta, Chile

Duck

Duck magret poupiette with foie, caramelized apples, Pinot Noir sauce,
pancetta and fresh truffle

Almaviva, EPU, Red Blend, Maipo Valley, Chile

Mascarpone

Mascarpone sabayon, sour cherry compote, orange financier and
Caramelia chocolate crunch

Moët & Chandon Brut Imperial, Champagne, France



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